

FLAVORED DOUGH SYSTEM

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PROBLEM TO BE SOLVED: To obtain a seasoned dough system from which a flavor component dose not volatilize during baking bread and is able to impart sufficient filling of the flavor when the bread is chewed.

SOLUTION: This invention relates to a dough system containing at least wheat flour, water, a leaven and a bread modifier and a bake-formed dough system and, further, a dough system containing an encapsulated amphipathic flavor and a method for producing those dough systems. This dough system contains 0.01-10 wt.% of an encapsulated amphipathic flavor and has (less than)2 mm size. The flavor includes microcapsules having a hydrogel shell and an oil core. The amphipathic flavor is selected from the flavor group comprising a bread flavor, an olive oil flavor, a butter flavor, a lard flavor, a yeast flavor and a soured flavor

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